

## ❖ HAPPY HOUR SPECIALS ❖

ALL WINE BOTTLES & PIZZAS HALF PRICE  
\$3 GLASSES OF HOUSE ROSÉ  
\$5 SIGNATURE COCKTAILS & SELECT WINES  
\$3 PERONI DRAFTS & MORETTI BOTTLES

weekdays 2:30 pm – 6:30 pm; full menu available at 5 pm

### VERMOUTH

Vermouths are aromatized and fortified wines that flavor many popular pre-Prohibition cocktails. In Italy, they are treated as a delicious way to awaken the palate before a meal. Try any of these on the rocks with an orange twist.

COCCHI AMERICANO 5

SCARPA BIANCO 6

SCARPA DI TORINO 6

BERTO BIANCO 4

COCCHI DI TORINO 5

VVA SWEET 5

PUNT E MES 5

CARPANO ANTICA 6

## WINE BY THE GLASS

### SPARKLING & ROSÉ

❖ Glera Alice Daman-Prosecco 10

❖ Sorbara Cleto Chiarli Vecchia Modena Lambrusco 9

Glera Ca' Vittoria Brut Rosé-Veneto 12

Moscato 2015 Vietti-Moscato d'Asti 8

Montepulciano 2016 La Valentina-Cerasuolo d'Abruzzo 9

Nerello Mascalese 2016 Tenuta delle Terre Nere-Etna Rosato 12

### RED

Dolcetto 2011 G. D. Vajra Coste & Fossati Dolcetto d'Alba 10

Sangiovese 2015 Selvapiana-Chianti Rufina 10

Merlot | Cabernet Sauvignon 2014 Meroi Nestri-Colli Orientali 16

❖ Primitivo 2015 Cantele-Salentino 8

Montepulciano 2012 Il Feuduccio Santa Maria d'Orni-Montepulciano d'Abruzzo 10

Nebbiolo 2015 Sottimano-Langhe 14

❖ Aglianico 2013 Terredora Dipaolo-Campania 10

Sangiovese 2011 Barbi-Brunello di Montalcino 20

Pinot Grigio 2014 Alois Lageder 'Porer'-Alto Adige 12

❖ Garganega 2015 Gini-Soave Classico 10

Verdicchio 2016 Santa Barbara-Verdicchio dei Castelli di Jesi 10

Ribolla Gialla 2014 la Viarte-Friuli Colli Orientali 12

Pinot Bianco 2015 Alois Lageder Haberle-Alto Adige 12

Chardonnay 2013 Jermann-Venezia Giulia 14

### WHITE

## SIGNATURE COCKTAILS

\$10

LIMONCELLO MARTINI Vodka, Limoncello, Lemon

APEROL SPRITZ Aperol, Sparkling Wine

\$12

NEGRONI Gin, Campari, Vermouth

MILAN Bourbon, Ramazotti, Lemon, Red Wine

EL JEFE Tequila, Campari, Grapefruit, Lime

INVERNO Bourbon, Cocchi Torino, Spiced Syrup

## DRAFT BEERS

PERONI NASTRO AZZURRO 5.1%, Pale Lager, Italy 6

BALADIN SUPER FLOREALE 8%, Belgium Strong Pale Ale, Italy half pint 8

BALADIN WAYAN 5.8%, Saison, Italy half pint 8

BIRRIFICIO DEL DUCATO VIEILLE VILLE 6%, Saison, Italy half pint 8

AUSTIN BEERWORKS PEARL SNAP 5.3%, Pilsner, Texas 6

BALLAST POINT SCULPIN 7.0%, IPA, California 6

BLUE OWL SPIRIT ANIMAL 5.5%, Sour Pale Ale, Texas 6

ODELL DRUMROLL 5.3%, American Pale Ale, Colorado 6

CELIS WHITE 5.4%, Witbier, Texas 6

AUSTIN BEERWORKS BLOODWORK ORANGE 6.9%, IPA, Texas 6

BELL'S AMBER ALE 5.8%, American Amber Ale 6

REAL ALE HANS PILS 5.3%, German Pilsener 6

512 PECAN PORTER 6.8%, Porter, Texas 6

SIERRA NEVADA PALE ALE 5.6%, Pale Ale, California 6

LIVE OAK HEFEWEIZEN 5.3%, Wheat, Texas 6

BROOKLYN LAGER 5.2%, Lager, New York 6

AUSTIN EAST CIDER 5.0%, Cider, Texas 6

NORTH COAST OLD RASPUTIN 9.0%, Russian Imperial Stout 6

# ITALIC

## PRIMI

EASY TIGER PANE OLMO BREAD 2

**MEAT & CHEESE BOARD**  
testun di capra, la tur, salami cotto,  
marinated olives, pane olmo 18 <sup>GF</sup>

**PROSCIUTTO PLATE**  
18-month-aged prosciutto di san daniele, pane olmo 18 <sup>GF</sup>

**PEI MUSSELS**  
yukon gold potatoes, fennel, saffron butter, white wine 16 <sup>GF</sup>

**CELERY ROOT SALAD**  
mutsu apple, radish, honey vinaigrette, parmesan 13 <sup>GF</sup>

**ARUGULA SALAD**  
5 year balsamic, parmigiano, croutons 10 <sup>GF</sup>

**KALE SALAD**  
avocado, kohlrabi, sunflower seeds, meyer lemon, mint 13 <sup>GF</sup>

**BUTTERNUT SQUASH SOUP**  
cranberry pecan mostarda, chive 10 <sup>GF</sup>

## PIZZA

❖ *all pies are half price during happy hour* ❖

**EGGPLANT** lemon ricotta, sicilian capers, parsley 18

**CHERRY TOMATO** basil, mozzarella, parmigiano 18

**BROCCOLI** marinated cherry tomato, smoked scamorza, roasted garlic 18

**SOPPRESSATA** salami, fontina, honey, red chili flakes, basil 19

**ITALIAN SAUSAGE** calabrian chilis, oregano, pecorino, mozzarella, garlic oil 18

*add farm eggs (2), dressed arugula, or calabrian chilis 2 each*

## PASTA

**PAPPARDELLE** duck ragu, olive gremolata, spinach, parmigiano 20

**AGNOLOTTI** lacinato kale, ricotta, golden raisins, pine nuts 18

**GNOCCHI** roasted mushrooms, pumpkin, gorgonzola dolce, pepitas 19

**SPAGHETTI CARBONARA** parmigiano, pecorino, pancetta, egg, black pepper 19

**PENNE RIGATE BOLOGNESE** beef, pork, white wine, cream, parmigiano 19

**BUCATINI ALL'AMATRICIANA** pork belly, tomatoes, red chili flakes, pecorino 19

## SECONDI

**HALF CHICKEN**  
arugula-pistachio pesto 25 <sup>GF</sup>

**DUCK BREAST**  
sweet potato puree, braised cabbage, saba 26 <sup>GF</sup>

**SCALLOPS**  
cauliflower puree, meyer lemon, sunchoke, brown butter 32 <sup>GF</sup>

**TROUT**  
whole roasted trout, black lentils  
cipollini onions, apple, sage 32 <sup>GF</sup>

**BISTECCA FIORENTINA\* FOR TWO**  
1 ¾" certified angus t-bone, capers, lemon,  
garlic, rosemary, olive oil 75 <sup>GF</sup>

## CONTORNI

**CRISPY POLENTA** parmigiano 8

**SPINACH** prosciutto, shallot, butter 8 <sup>GF</sup>

**RUSTIC POTATOES** parmigiano, herbs 8

**TURNIPS** meyer lemon gremolata 8 <sup>GF</sup>

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available upon request. We will do our best to accommodate special dietary needs but cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs or milk.

<sup>GF</sup> Items made without gluten upon request.  
20% service charge applied to parties of 8 or more.